



LUNCH OR DINNER

£78

MINIMUM 10 PEOPLE

Assorted warm bread rolls (vg, v)

STARTERS

Ham hock terrine, Bramley apple & cider chutney with grilled sourdough

or

Fennel, cucumber, toasted pine nuts, crumbled Clawson Stilton & mango salad (gf, v)



MAINS

Pan fried sea bass fillet, wilted spinach, cherry tomato, caper & olive confit with herb- infused butter (gf)

or

Grilled Yorkshire grain-fed chicken supreme, Tenderstem broccoli, sweetcorn puree, crispy Parma ham & tarragon sauce (gf)



DESSERTS

Lemon posset, shortbread

or

Dark chocolate tart, caramel sauce with seasonal fruit



SUPPLEMENTARY OPTION

Selection of cheeses - Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie & Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple & cider chutney **£19.75 PER PERSON**

Sorbet Selection - Lemon, mango, blackcurrant, coconut **£3.75 PER SCOOP**

Coffee, tea & tisanes - **£6.85 PER PERSON**

(vg: vegan | gf: gluten free | v: vegetarian)



LUNCH OR DINNER

£85

MINIMUM 10 PEOPLE

Assorted warm bread rolls (vg, v)

STARTERS

Prawn Cocktail with Avruga Caviar (gf)

or

Chicory, Clawson Stilton, candied hazelnuts, toasted pine nuts salad with honey mustard dressing (gf, v)



MAINS

Pan fried English rainbow trout fillet, garden pea purée, cherry tomato confit, crushed new potatoes & dill butter sauce (gf)

or

Stuffed Yorkshire grain-fed chicken breast, curly kale with shallot confit, herb glazed baby carrots & tarragon sauce (gf)



DESSERTS

Orange vanilla crème brûlée & shortbread

or

Elderflower panna cotta, rhubarb compôte, shortbread



SUPPLEMENTARY OPTION

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie & Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple & cider chutney **£19.75 PER PERSON**

Sorbet Selection – Lemon, mango, blackcurrant, coconut **£3.75 PER SCOOP**

Coffee, tea & tisanes **£6.85 PER PERSON**

(vg: vegan | gf: gluten free | v: vegetarian)



LUNCH OR DINNER

£98

MINIMUM 10 PEOPLE

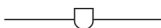
Assorted warm bread rolls (vg, v)

STARTERS

Isle of Wight heritage tomato, Burrata, toasted pine nuts salad with balsamic dressing (gf)

or

Smoked salmon, crispy Lilliput capers, shallot rings, horseradish cream with toasted rye bread



MAINS

Pan fried stone bass fillet, saffron mashed potato, Tenderstem broccoli, cherry tomato confit with herb- infused butter (gf)

or

Honey Gressingham roast duck breast, wilted spinach, beetroot puree, Rösti potato with orange & red wine sauce (gf)



DESSERTS

Orange & vanilla panna cotta, rhubarb compôte with Shortbread

or

Seasonal Eton mess



SUPPLEMENTARY OPTION

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie & Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple & cider chutney **£19.75 PER PERSON**

Sorbet Selection – Lemon, mango, blackcurrant, coconut **£3.75 PER SCOOP**

Coffee, tea & tisanes **£6.85 PER PERSON**

(vg: vegan | gf: gluten free | v: vegetarian)



LUNCH OR DINNER

MARKET PRICE

MINIMUM 10 PEOPLE

Assorted warm bread rolls (vg, v)

STARTERS

Twice baked Cornish Kern cheese soufflé, chive sauce

or

Dill cured salmon, pickled cucumber, lemon herb mayo, toasted rye bread



MAINS

Pan fried Halibut fillet, Avruga caviar, sun-dried, Isle of Wight heritage cherry tomatoes, grilled Tenderstem broccoli with Spring herb-infused butter (gf)

or

Herb crusted rack of lamb, creamed truffle mashed potato, wilted spinach, shallot confit & bean panaché with Madeira sauce



DESSERTS

Elderflower, pistachio & strawberry tart

or

White chocolate mousse with coconut, passion fruit & pineapple (vg, gf)



SUPPLEMENTARY OPTION

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie & Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple & cider chutney **£19.75 PER PERSON**

Sorbet Selection – Lemon, mango, blackcurrant, coconut **£3.75 PER SCOOP**

Coffee, tea & tisanes **£6.85 PER PERSON**

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LUNCH OR DINNER

MARKET PRICE

MINIMUM 10 PEOPLE

Assorted warm bread rolls (vg, v)

STARTERS

Norfolk asparagus, poach egg with hollandaise sauce

or

Pan fried king scallops, pea purée, black pudding,
crispy Parma ham with herb oil



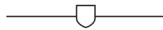
MAINS

Pan fried Halibut fillet, Avruga caviar, sun dried cherry heritage tomatoes,
creamed truffle mashed potato with dill butter sauce (gf)

or

West Country grass-fed Beef Wellington, fondant potato,
wilted spinach, panaché of vegetables, shallot purée & red wine sauce

Served medium rare - medium for all guests



DESSERTS

Rhubarb & raspberry Eton mess (df,gf)

or

Elderflower, pistachio & strawberry tart



SUPPLEMENTARY OPTION

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset
Brie & Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple
& cider chutney **£19.75 PER PERSON**

Sorbet Selection – Lemon, mango, blackcurrant, coconut **£3.75 PER SCOOP**

Coffee, tea & tisanes **£6.85 PER PERSON**

(vg: vegan | gf: gluten free | v: vegetarian)